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## Employee Tidbits

**Welcome on Board**—*Allen Yocum* joined our department as a Plant Operator I in January, 2002. He is a student at Central Kentucky Technical College-Anderson County campus studying wastewater treatment. Allen lives in Lawrenceburg with his wife and two children. He enjoys outdoor activities.

### LITTLE KNOWN FACTS . . .

- Flush toilets date back to 2000 B.C.
- In 1825, the first toilet was installed in the White House.
- The first toilet ever seen on television was on *Leave It To Beaver*.

**Reminder:** To avoid unnecessary cost to the homeowner, plumbers should contact the FSD for sewer lateral locations before installing or constructing plumbing.

Got any ideas on how to improve our service? Give us a call.

**GIS Mapping Update:** The Frankfort Sewer Department recently awarded a work order to FMSM Engineers to begin data collection for GIS Mapping in one of our sanitary sewer basins. This is part of our ongoing effort to update our maps and create a database of our system to better serve the community.

## Focus on Greg Thurman Plant Maintenance Superintendent



After graduating high school in the summer of 1978, Greg began employment with the Sewer Department in October as Operator Trainee in the wastewater treatment plant. He is certified through the Commonwealth of Kentucky Division of Water as a Class IV Operator in wastewater treatment and is certified through the Division of Waste Management as a Landfarm Operator. Greg was promoted to Plant Maintenance Superintendent in 1981.

Greg supervises seven plant operators to insure proper operation of the treatment plant. He recently coordinated the new treatment plant expansion between the contractors and the City. Since 1978, the plant has undergone many changes including two upgrades and several internal construction phases.

Greg resides in Lawrenceburg and has two children. He enjoys spending time with his family and friends.

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City of Frankfort Sewer Department  
1200 Kentucky Avenue  
Frankfort, KY 40601

ADDRESS CORRECTION REQUESTED

## Grease and Sewers Don't Mix

Grease is clogging sewers nationwide, creating a costly mess to clean up and a dilemma for officials. Recently, the *Wall Street Journal* reported that 75 percent of the sewer systems in the United States work at only half capacity because of grease clogs. The cost of keeping sewers open, a cost borne by taxpayers at a local level, is \$25 billion per year. The increase in grease in sewer lines is a direct result of the phenomenal growth in dual-income households who choose to eat out or take-out rather than cook at home. According to the *National Restaurant Association's 2001 Industry Forecast*, total restaurant-industry sales have grown every year for the past 10 years and are projected to reach a record \$399 billion in 2001.

Grease disrupts flow and float equipment, clogs pipes and valves, and forms a grease layer in the tanks harboring anaerobic bacteria that are the source of Hydrogen sulfide and Ammonia (H<sub>2</sub>S, NH<sub>4</sub>), the common sewer odors.

Grease traps are designed to remove solids and grease from wastewater. As water and grease enter the grease trap, the velocity of the water is reduced. This allows the grease, which is lighter than water, to float to the surface. The piping configuration allows the water to enter and exit below the grease level, thus providing a space above the water for the grease to collect. **Grease traps are an effective means of grease removal if the trap is routinely pumped.** If not maintained, the grease and solids accumulate beyond the maximum levels. The grease will have no place to collect and will be carried, with the water, into the sewer system or will backup into the establishment.

A backup not only presents a serious health hazard but also can be costly in damage and cleanup that often must be paid for by you, the owner. Good waste disposal practices implemented at each food service facility are a necessary part of controlling the accumulation of grease and sludge.

*City of Frankfort Ordinance – Utilities Chapter 13.04 Sewer Regulations:*

*(c) Grease traps are required for all commercial properties involved in food preparation. The grease trap size will be determined by the Frankfort Sewer Department. Call the FSD at 875-2448 for further information.*

The Franklin County Health Department is also concerned about grease. Kendra Palmer, Environmental Health Director, explains that restaurants and grocery stores must have a grease removal plan. "Many establishments do not pump their grease traps and eventually they get full. When this happens, wastewater or sewage backs up onto the floors, sinks, floor drains and toilets. We will shut down an establishment and keep it closed until the grease is pumped and everything is cleaned and properly sanitized. We recommend that all establishments pump their traps at least every 30-45 days. For homeowners, please don't put grease down the kitchen drain or toilet, this will cause many problems in your plumbing pipes and at the sewer plant. Having a removal plan will be cost effective for everyone in the long run." Please feel free to contact the Health Department if you have questions or concerns at 564-7382.

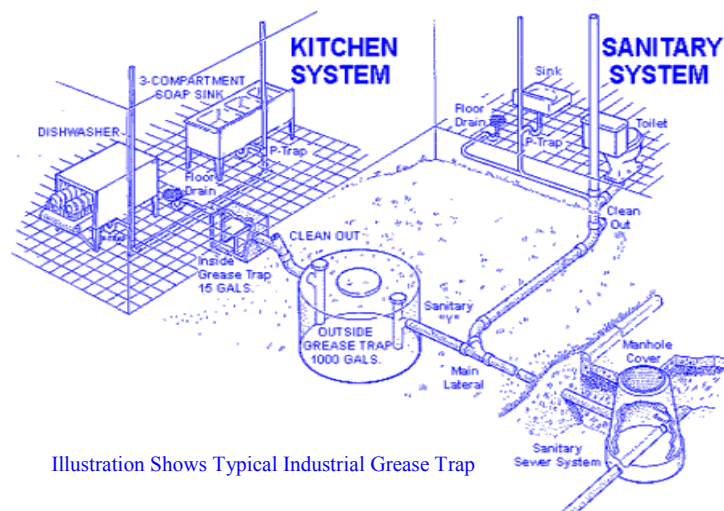


Illustration Shows Typical Industrial Grease Trap

### NEED A SPEAKER?

The Sewer Department will provide a speaker for school presentations and club or organization meetings. Please contact us at (502) 875-2448 for scheduling.

### How To Reach Us:

Phone: (502) 875-2448  
Fax: (502) 223-7857

- William R. Scaff, Jr., P.E., Director
- Robert Barker, Deputy for Collection System Operation & Expansion
- Robert Oerther, Deputy Director of Operations
- Carol Atha, Administrative Aide